

CORDELIA

20 FISHBAR 24



SHELLFISH TOWERS

The Selkie* · 65

12 oysters, 6 jumbo shrimp
GF

The Mermaid* · 78

12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise
GF

Oysters Royale* · 118

12 oysters, kaviari baenki caviar
GF

The Gilded Sea* · 175

24 oysters, 12 jumbo shrimp,
chilled lobster, jumbo lump crab
dijonnaise
GF

RAW BAR

Jumbo Shrimp Cocktail

EACH · 4.⁵⁰ | THREE · 13 | SIX · 25
GF

Chilled Maine Lobster · 28

horseradish crème fraîche
GF

Yellowfin Tuna Tartare* · 21

pistachio, caper, meyer lemon,
parsley sauce
GF

Hamachi Crudo* · 23

asian pear, purple shiso, yuzu kosho
vinaigrette, toasted sesame
GF

Scallop Crudo* · 19

delicata squash, blood orange, hazelnuts,
brown butter vinaigrette
GF

Oysters on the Half-Shell*

choose one type or mix and match | GF

CHEBOOKTOOK medium size, slightly briny with a sweet finish | BOUCTOUCHE BAY, NB

GREAT KISS medium size, slightly briny with a crisp finish | BOUCTOUCHE BAY, NB

PINK LADY medium size, plump in the shell with a briny finish | BARNSTABLE HARBOR, MA

— A portion of Pink Lady sales this October will support breast cancer research —

WELLFLEET medium size, crisp with a very briny finish | WELLFLEET HARBOR, MA

SINGLE · 4 | ½ DOZEN · 23 | DOZEN · 42

SHUCKED TO ORDER, SERVED WITH PURPOSE.

Cordelia's oysters are sourced from top growers on both coasts, cold-shucked to order, and served within five minutes of shucking. We exceed FDA safety standards with bi-monthly lab testing and proudly recycle shells through the Oyster Recovery Partnership.

SMALL PLATES

Pan Rustico · 9

whipped butter, anchovy-olive oil

Chicken Chermoula · 18

harissa-spiced yogurt
GF

Jumbo Lump Crab Gratin · 22

whipped lemon-herb cream cheese,
old bay, grilled sourdough

Pinhais Sardines in Olive Oil · 15

peperonata, arugula, whipped butter, focaccia

Rhode Island Calamari · 18

toasted fennel seed, aleppo oil
GF

Ember-Kissed Ahi Tuna* · 21

shaved fennel, celery heart,
finger chilis, meyer lemon ponzu

Burrata & Honeynut Squash · 23

preserved walnuts, watercress,
black pepper, sourdough
VG

Honeycrisp Apple & Celery Salad · 16

arugula, dates, grafton clothbound cheddar,
pistachio, hot honey vinaigrette
GF, VG

Little Gem Lettuce · 17

anchovy, cherry belle radish,
lemon-pepper dressing
GF

Coal Roasted Oysters

'Nduja Pork Butter* · 22

calabrian chili, parsley, grana padano
GF

Cajun Style* · 22

tasso spice, scallion, parmesan
GF

Miso Butter* · 22

toasted sesame, crispy shallot
GF

CAVIAR

TWO CRISPY RÖSTI POTATOES TOPPED WITH CREAMY BURRATA & CAVIAR BUMPS

Kaviari Baeri* · 20

hints of umami & sea salt with a delicate,
woody finish
GF

Smoked

Rainbow Trout* · 15

briny, smoky & buttery
with a crisp pop
GF



OYSTER HAPPY HOUR

Half-Price Oysters &
Shellfish Towers

Sneaky Champagne Prices

Select Wines & Cocktails \$9

Miller High Life \$5

MON-FRI: 4-6PM

DAILY: 9PM-CLOSE

LARGE PLATES

Jumbo Lump Crab Cake	45
<i>savoy cabbage & honeycrisp apple slaw, coal roasted sweet potato</i>	
Rainbow Trout	28
<i>blistered green beans & radish salad, brown butter almonds, smoked trout roe beurre blanc</i>	
Angry Lobster Spaghetti	36
<i>smoky pomodoro, calabrian chili, white wine, basil, pangrattato</i>	
Wester Ross Scottish Salmon*	40
<i>pearl barley, heirloom carrots, maitake mushrooms, sauce verte</i>	
Giant Tiger Prawns	39
<i>fregola sarda, lacinato kale, confit fennel, shellfish broth</i>	
Whole Black Sea Bass	42
<i>artichoke confit, cerignola olive relish, basil, arugula</i>	
Lemon-Rosemary Half Chicken	36
<i>swiss chard, cippolini onion, heirloom carrots, sherry-brown butter sauce</i>	
Iberico Pork Pluma*	44
<i>whipped sweet potato, blistered brussels sprouts, charred scallion-caper vinaigrette, 8oz</i>	
Roseda Farms New York Strip Steak*	54
<i>confit pee wee potatoes, fire roasted radicchio & scallions, chimichurri, 14oz</i>	
Cordelia Burger*	21
<i>aged cheddar, lettuce, tomato, zucchini pickles, burger sauce, sesame seed bun, fries</i>	
Warm Maine Lobster Roll	36
<i>foie gras mousse, fines herbes, french fries</i>	

TO SHARE

served with your choice of three sauces / additional sauces +\$2

Whole Turbot · 140
buttery & tender, spain, 48oz
 SERVES THREE TO FOUR
 GF

Butterflied Branzino · 72
delicate & sweet, spain, 32oz
 SERVES TWO

CHERMOULA / GF, VG
 BROWN BUTTER / GF
 BLACK GARLIC / GF, VG
 SMOKED CHIMICHURRI / GF, V

SIDES

Blistered Haricot Vert · 8
lemon, brown butter, almonds
 GF, VG

Crispy Kennebec Potatoes · 10
peperonata, brava sauce, aioli
 GF, VG

Buried Brussels Sprouts · 10
pecorino romano, hazelnuts, 'nduja honey
 GF

Charred Maitake Mushrooms · 11
sherry vinaigrette, scallion, black garlic molasses
 GF, VG

House-Made Fries · 10
malt vinegar aioli
 VG



WE USE MIBRASA CHARCOAL OVENS,
 CUSTOM-MADE IN GIRONA, SPAIN.
 OUR CHARCOAL IS A SIGNATURE
 BLEND OF SUSTAINABLY SOURCED
 OAK, CHERRY, AND APPLE WOODS
 FROM WOODWIRKS IN VIRGINIA.

GF | gluten-friendly VG | vegetarian V | vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
 OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONAL COCKTAILS

Spiced Apple Sangria • 16

four roses bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

LIGHT & BRIGHT

Caribbean Christmas • 15

stoli vodka, sorel hibiscus liqueur, cointreau, simple, cranberry, lime

Golden Muse • 15

lucano limoncello, mt. defiance absinthe, lemon, q ginger beer

Autumn Sun • 16

barr hill gin, herbal honey (infused with parsley, sage, rosemary, and thyme), lime

REFRESHING WITH A KICK

Moonlight in Oaxaca • 16

corazón reposado tequila, giffard cacao, maple, blood orange oleo saccharum, lime, bittermens 'elemakule' tiki bitters

Fogcutter • 20

diplomatico 'mantuano' & smith + cross jamaican rums, bsc apple brandy, pierre ferrand dry curacao, giffard orgeat, lemon, lustau palo cortado sherry

Smoked Pearl • 17

maggie's farm pineapple rum, 400 conejos mezcal, pierre ferrand dry curacao, pineapple-jalapeño agave, lime

RICH & CREAMY

Courage Under Fire • 16

chai infused four roses bourbon, licor 43, espresso, vanilla, nutmeg

STIRRED & BOOZY

Black Magic • 16

el dorado 12 yr rum, smith + cross jamaican rum, mathilde crème de cassis, carpano punt e mes, maple, bittermens 'xocolatl' mole bitters, fee brothers orange bitters

The Dark Knight • 18

green river 'full proof' bourbon, nux alpina nocino, cascara, fee brothers, black walnut bitters

The Marquis • 23

sagamore 9yr 'cordelia' single barrel rye whiskey, trimbach poire william, st. george spiced pear, cocchi americano, bittermens 'xocolatl' mole bitters

HOT

Après-Ski • 15

four roses bourbon, rumple minze, house hot chocolate, bailey's whipped crème

NON-ALCOHOLIC

Apple of My Eye • 11

apple cider, orange-cinnamon-clove, cranberry, lemon, cinnamon-sugar rim

Ume Spritz • 13

aplos 'ease' na spirit, ume plum, oroblanco grapefruit, sea buckthorn

All Gas, No Brakes • 12

Lucano Amaro NA, Espresso, Maple, Blood Orange Oleo Saccharum

WINES BY THE GLASS

SPARKLING

Babbo 'Musaragno' Prosecco, Veneto, Italy, NV.....	14	50
Jansz Brut Rosé, Tasmania, Australia, NV.....	18	66
Drappier Brut, Champagne, France, NV.....	28	108

WHITE

Melon B Sauvignon Blanc, Jérémie Huchet 'Chapeau Melon' Loire Valley, France, 2023	13	46
Robola, Orealios Gaea 'R', Cephalonia, Greece, 2023.....	13	46
Grüner Veltliner, Schlos Gobelsburg, Kamptal, Austria, 2023.....	15	54
Riesling, Domaine Trimbach '360th Anniversary' Alsace, France, 2016	32	91
Ribolla Gialla/Friulano, Massican 'Annia', Napa Valley, CA, 2022	18	66
Chardonnay, Au Bon Climat, Santa Barbara, California, 2022	19	72
Chardonnay, Domaine Costal 1er Vaillons Burgundy, France 2022	31	130
Chardonnay, Domaine Larue St. Aubin 1er Les Cortons, Burgundy, France, 2022	45	144
Riesling (Off-Dry), Heinz Eifel Kabinett, Mosel, France, 2022.....	14	50

ROSÉ

Domaine Triennes, Méditerranée, France 2023.....	14	50
Domaines Ott 'Château de Selle', Côtes de Provence, France, 2023.....	30	110

RED

Pinot Noir, Maison Noir 'Opp', Willamette Valley, OR, 2022	16	58
Syrah, Julien Cecillon 'Les Gravières' Vdf, N. Rhone, France, 2022	15	54
Cabernet Franc, Domaine du Pallus Chinon 'Messanges', Loire Valley, France, 2021	13	46
Mencia, Guimaro Ribeira Sacra, Galicia, Spain, 2023	14	50
Aglianico, La Capranera, Campania, Italy, 2022.....	15	54
Pinot Noir, Radio Coteau Dierke, Anderson Valley, CA, 2022.....	48	142
Nerello Mascalese, Passopisciaro 'Passorosso', Sicily, Italy, 2022	27	96
Cabernet Sauvignon, Burgess 'Contadina', Napa Valley, CA, 2018.....	23	88
Cabernet Sauvignon, Far Mountain 'Fission' Moon Mountain, Sonoma, CA, 2022 ...	43	125

BEERS & BEYOND

DRAFT BEER

Old Time Lager	8
EVO 'DelMarVa Pure Pils' Pilsner	9
Crooked Crab 'Haze For Daze' Pale Ale..	9
Other Half 'Blue Crab'	
Double Dry Hopped Hazy IPA.....	10
Heavy Seas 'Loose Cannon'	
'American-Style' IPA	9
Guinness Stout.....	10

HARD SELTZER

High Noon Grapefruit.....	8.5
Bravazzi Blood Orange.....	8.5

BOTTLES & CANS

Miller High Life	7
Modelo.....	7
Port City 'Optimal Wit' Witbier.....	8
Brasserie Dupont Saison	12
Austin Street 'Rally' Session IPA	12
Grimm 'Double Negative' Imperial Stout	14
Graft 'Farm Flor' Cider	10
Kit NA Brewing Blonde.....	8.5
NON-ALCOHOLIC	
Athletic 'Run Wild' IPA	8.5
NON-ALCOHOLIC	



HAPPY HOUR

Half-Price Oysters & Shellfish Towers
Sneaky Champagne Prices
Select Wines & Cocktails \$9
Miller High Life \$5

MON-FRI: 4-6PM | DAILY: 9PM-CLOSE